

Mason County Food Inspection

Between 08/01/2023 - 08/31/2023

ESPRESSO 143 FEP-ROUTINE FOOD INSPECTION 08/04/2023

Blue

No Deficiencies

Red

No Deficiencies

THE BISTRO AT LAKELAND VILLAGE FEP-ROUTINE FOOD INSPECTION 08/04/2023

Blue

No Deficiencies

Red

Points: 10 - Date marking not observed throughout establishment please ensure all TCS- Temperature controlled foods are date marked with a 7-day discard date.

-Date mark after first 24 days. 1+6 days for date mark. Make plans with staff on how date marking will work. Discard 7 days.

Points: 10 - It was observed that the make table cooler in the middle of the kitchen had an ambient temperature of 55F. Foods can be seen above that were above 41F.

-Keep foods that are temperature controlled above 41F check coolers throughout the day to confirm temps, and use logs if need be.

*Foods that were made or prepped 2 hours prior were put in a cooler outside. Foods from the previous day were voluntarily discarded.

*Cooler Company was called and will be at the location as soon as possible.

Total Red Points: 20

Mount Olive Lutheran Church TEMP. FOOD/EVENT INSPECTION 08/08/2023

WISE GUYS ITALIAN FOOD COMPLAINT INSPECTION 08/08/2023

WEST COAST LATVIAN EDUCATION CENTER FEP-ROUTINE FOOD INSPECTION 08/09/2023

Blue

No Deficiencies

Red

Points: 10 - It was observed that the cold hold cooler inside the kitchen was observed at Ambient 55F. The following items observed above 45F and discarded foods that were prepped that day or under 45F were put in a walk-in cooler

-meatballs- cooked

-milk

-pasta-cooked

-Sausage

-yogurt

-Hamburger ground-cooked

-Alfredo sauce

*Please get the cooler fixed and send the receipt to my email

Total Red Points: 10

TAYLOR SHELLFISH RETAIL STORE ILLNESS INVESTIGATION 08/10/2023

Hood Canal Street Eats & Catering / Smoking Pig Foods	FEP-ROUTINE FOOD INSPECTION	08/11/2023
Blue		
No Deficiencies		
Red		
Points: 10 - Handwashing sink was not available to use at start of inspection. -handwashing area needs to be available and accessible. *Ensure hand washing sink is available at the start of service.		
Total Red Points: 10		
A Family Affair	TEMP. FOOD/EVENT INSPECTION	08/12/2023
HOT DOGS ETC	TEMP. FOOD/EVENT INSPECTION	08/12/2023
North Mason Firefighters Association	TEMP. FOOD/EVENT INSPECTION	08/12/2023
NORTH MASON ROTARY	TEMP. FOOD/EVENT INSPECTION	08/12/2023
Smokin Robinson's BBQ Food Truck	TEMP. FOOD/EVENT INSPECTION	08/12/2023
The Greedy Vegan Catering Service	TEMP. FOOD/EVENT INSPECTION	08/12/2023
The Youth Connection	TEMP. FOOD/EVENT INSPECTION	08/12/2023
STARBUCKS #10989 (BELFAIR)	PRE-OPERATIONAL INSPECTION	08/15/2023
Belfair Grounds, LLC	FEP-ROUTINE FOOD INSPECTION	08/16/2023
Blue		
No Deficiencies		
Red		
No Deficiencies		
CAMP ST. ALBANS	FEP-ROUTINE FOOD INSPECTION	08/16/2023
Blue		
No Deficiencies		
Red		
Points: 25 - Observed popcorn chicken in hot hold with Temp. of 113°F All foods must be hot held at 135°F or above after cooking to proper cooking temp. Corrective Action: Re-Condition/Heat chicken in the oven back to 165°F and then hot-hold at 135°F or above. CDI		
Points: 5 - Observed chicken stored in 2-door Re-Fridge above ready-to-eat foods (cheese); Rolls/bread stored below chicken and hamburger. All raw meats must be stored below and away from ready-to-eat foods and species separated. Corrective Action: Move chicken below cheese in the refrigerator and move chicken and hamburger below rolls/bread. CDI		
Total Red Points: 30		
VIKING ICE CREAM	TEMP. FOOD/EVENT INSPECTION	08/16/2023

HOODSPORT HAMBURGER & DELI	FEP-ROUTINE FOOD INSPECTION	08/17/2023
Blue		
Points: 3 - Build up of ice on freezers and cooler faces, grates falling off observed in kitchen. -Please fix up coolers and defrost freezers as much as you can to ensure long-lasting equipment		
Total Blue Points: 3		
Red		
No Deficiencies		
MATLOCK GENERAL STORE	FEP-ROUTINE FOOD INSPECTION	08/17/2023
Blue		
No Deficiencies		
Red		
Points: 5 - Raw bacon and raw shelled eggs are stored above milk. *Please exchange Raw items with milk be low so it is stored for no contamination -Raw items must be stored below ready-to-eat items (milk)		
Total Red Points: 5		
Perkins Family Farms Catering LLC	TEMP. FOOD/EVENT INSPECTION	08/19/2023
RevMo Choppers & Coffee	TEMP. FOOD/EVENT INSPECTION	08/19/2023
Shelton Rock and Mineral Soc.	TEMP. FOOD/EVENT INSPECTION	08/19/2023
The Port Taco	TEMP. FOOD/EVENT INSPECTION	08/19/2023
CAMP LYLE MCLEOD	FEP-ROUTINE FOOD INSPECTION	08/21/2023
Blue		
No Deficiencies		
Red		
No Deficiencies		
North Mason School Dist.	TEMP. FOOD/EVENT INSPECTION	08/23/2023
LAKE TRASK	FEP-ROUTINE FOOD INSPECTION	08/24/2023
Blue		
No Deficiencies		
Red		
No Deficiencies		

BRAD'S QUICK STOP

FEP-ROUTINE FOOD INSPECTION

08/25/2023

Blue

Points: 2 - Ceilings, and walls, have holes and debris such as insulation coming out and covering the floor behind coolers.
 -Physical facilities need to be cleaned to ensure that pests and soiled items do not contaminate foods.
 * Clean by 9/1/2023 and repair walls and ceiling

Points: 5 - Plumbing under 3 compartment sinks does not have an air gap to allow for backflow.
 -3 compartment sink must not be directly drained and needs to have airgap or indirect drain

* Fix as soon as possible by 1/2004

Points: 5 - Pest droppings were observed in various locations around the establishment.

-Walk-in cooler

-Behind coolers on the back wall

-In storage areas

*Please clean with disinfectant bleach, wash, rinse, sanitize to remove droppings. This needs to be fixed by 9/1/2023

Total Blue Points: 12

Red

Points: 10 - Date Marking was not observed at the time of inspection in the cooking area.

- Date marking needs to be conducted once the food is prepped date mark needs to be 1st day plus 6 days after. 7 days total.

*Please discard after 7-day discard dates.

Points: 10 - Carne Asada 55F, Beans-cooked 56F, Hydrated Beans 56F, Pork Shredded Cooked 56F improperly cold holding over 41F in Pepsi glass cooler in the kitchen area.

-Cooler needs to be under 41F

Make table cooler in the kitchen needs to be fixed as well.

*Please fix as soon as possible Do not hold any temperature-controlled items in the cooler until it is fixed. Fix by 8/30/2023.

Points: 5 - Raw Shelled eggs over ready to eat drinks and milk.

- Raw foods need to be stored under ready to eat items.

* Change order of storage so raw is under ready to eat.

Total Red Points: 25

CAMP ROBBINSWOLD

FEP-ROUTINE FOOD INSPECTION

08/25/2023

Blue

Points: 5 - Heat Sanitizing strips are not available to test the dishwasher.

- Please obtain testing device for washer machine

Total Blue Points: 5

Red

No Deficiencies

Dog Masters

TEMP. FOOD/EVENT INSPECTION

08/26/2023

Lava Flow Shaved Ice

TEMP. FOOD/EVENT INSPECTION

08/26/2023

TIMBERLAKES COMM. CLUB INC

TEMP. FOOD/EVENT INSPECTION

08/27/2023

GURMAN INC / OLYMPIC TEXACO

FEP-ROUTINE FOOD INSPECTION

08/31/2023

Blue

No Deficiencies

Red

No Deficiencies

OLYMPIC FOOD MART

FEP-ROUTINE FOOD INSPECTION

08/31/2023

Blue

Points: 5 - Ice Machine back plate observed with built-up soil.
- Food contact surfaces must be cleaned and sanitized
*Please clean the surface to ensure no contamination.

Total Blue Points: 5

Red

Points: 10 - Can on a shelf in store observed with dents on seams.
-can with dents on seams must be discarded due to the possibility of botulism.
*discarded at the time of inspection.

Points: 5 - Raw bacon was observed stored over ready-to-eat milk.
-Raw foods must be stored under ready-to-eat food due to contamination possibility.
*Reorganized storage.

Total Red Points: 15

Shelton Latino Market

FEP-ROUTINE FOOD INSPECTION

08/31/2023

Blue

No Deficiencies

Red

Points: 10 - The ambient temperature of the cheese and chorizo cooler was observed at 44F
-Cold Hold food items under 41F
*Will Continue to check and turn down the cooler

Total Red Points: 10